

Our Function Menus are available throughout December for you to enjoy with your friends, family and colleagues. If you have any specific budgetary or dietary requirements, our team will be pleased to adapt the menu for you upon request. Large parties welcome and pre-orders required.

Lunch: Thursday - Sunday 12.00-14.30

Dinner: Monday - Sunday 18.00-21.30

Christmas Day - Drinks only from 11.30-14.00



### Source & Sustainability

The emphasis at the Garway Moon Inn is on traditional pub food that is homemade with produce that is as local as possible and is sourced from suppliers with both heritage and ethical standards. Highlights on our Christmas Menu: include our own reared Geese, Beef and Pork from Garway farms, Pembrokeshire free-range turkey, seafood with a Marine Conservation Society rating of three or less which indicates that the fish is from well managed sources and is caught using methods that minimise damage to marine wildlife and habitat.

### Christmas Party Accommodation

Take advantage of our special accommodation deals and make the most of your Christmas Party celebrations. Rooms available from £55 for two people sharing including a full English breakfast. Please ask a member of our team for details.

### Terms & Conditions

Pre-order forms required 7 days before the day of your meal. Please take a copy of the pre-order form with you to assist on the day. Please let us know of any dietary requirements in advance.



# Festive Menus 2011

# Garway Moon Inn

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Garway Moon Inn, Garway Common, Herefordshire HR2 8RQ  
www.garwaymooninn.co.uk Ph: 01600 750 270

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## Function Menu: à la carte

### Starters

Celeriac soup, curry oil & homemade bread & butter (v) £4.50

Field Mushroom topped with leek rarebit, fig chutney £4.50

Gravad 'Max' (mackerel home-cured gravadlax style), orange dressed leaves, horseradish & dill cream £5

Tanglewood Farm (Garway) pork & pistachio Terrine, pickled walnuts, Cumberland sauce £5.50

### Mains

Garway Moon Roast Goose, apple sauce, sage stuffing, Christmas vegetables, goose-fat roast potatoes, proper gravy £16

Vegetarian Christmas Dinner forager's filo parcel, roast potatoes, Christmas vegetables, wild mushroom veloute 'gravy', sloe berry jelly (v) £11

Pan-fried Ling fillet, crushed new potatoes, shellfish butter sauce, wood sorrel £12

Grilled 8oz Demense Farm (Garway) ribeye steak, triple cooked chips, chimichurri sauce, winter coleslaw & rocket £14

### Dessert

Christmas pudding, brandy sauce (v) £4.95

Dark chocolate & cardamom tart, chocolate ice-cream (v) £4.95

Damson Bread & Butter Pudding, custard (v) £4.95

Warm pecan pie, whipped cream (v) £4.95



## Function Menu: 3-course

### Starters

Pea & Ham soup, bread & butter

Seasonal Vegetarian soup, bread & butter (v)

Breaded Mushrooms, garlic dip (v)

Prawn Cocktail, brown bread & butter

### Mains

Roast Pembrokeshire Turkey, seasonal vegetables, roast potatoes, pigs in blankets, sage & onion stuffing, proper gravy

Chargrilled 8oz Demense Farm (Garway) rump or 8oz gammon steak chips, garden peas, mushrooms, grilled tomato, onion rings

### Vegetarian Christmas Dinner

Leek & cranberry pie seasonal vegetables, roast potatoes, onion gravy (v)

### Dessert

Christmas pudding, brandy sauce (v)

Warm chocolate brownie, hot fudge sauce, chocolate ice-cream (v)

Fresh lemon cheesecake, whipped cream, homemade lemon curd (v)

Minimum booking of 10 people required for 3-course function menu

£18 per person

